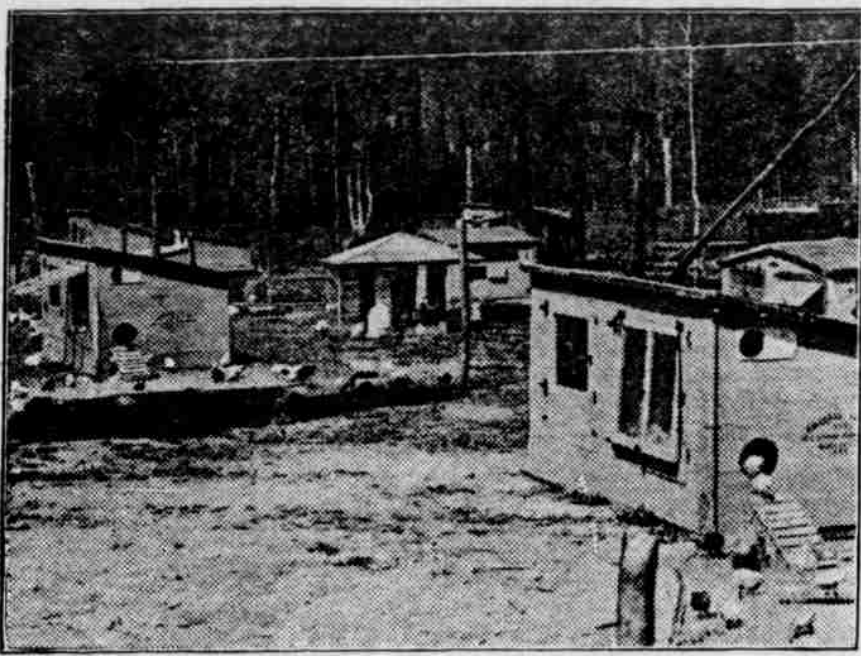


CARE IN HATCHING EGGS ESSENTIAL



Artificial Brooding of Chicks, Showing Arrangement of Outdoor Brooders.

(Prepared by the United States Department of Agriculture.)

When it is noted that a hen sits on the nest for two or three nights in succession, she is ready to be transferred to a nest, which should be prepared for her beforehand. This nest should be in a box and composed of straw, hay, or chaff for nesting material. Dust the hen thoroughly with insect powder each week while setting. In applying the powder hold the hen by the feet, head down, working the powder well into the feathers, giving special attention to regions around the vent and under the wings. The powder should also be sprinkled in the nest. The nest should be in some quiet, out-of-the-way place on the farm, where the setting hen will not be disturbed. Move her from the regular laying nest at night. Put a china egg or two in the nest when she is set and place a board over the opening so that she cannot get off. Toward evening of the second day leave some feed and water and let the hen come off the nest when she is ready. Should she return to the nest after feeding, remove the china egg or eggs, and put under those that are to be incubated. In cool weather it is best to put not more than ten eggs under a hen, while later in the spring one can put twelve to fifteen, according to the size of the hen. If eggs become broken while the hen is setting, replace the nest with new, clean material and wash the eggs in lukewarm water so as to remove all broken egg material from them.

Many eggs that are laid are infertile. For this reason it is advisable to set several hens at the same time.



Dusting Hen With Insect Powder Before Setting, to Kill Vermin.

After the eggs have been under the hen for seven days they should be tested as to whether they are fertile or infertile. Infertile eggs should be removed and used at home in cooking or for omelets, and the fertile eggs should be put back under the hen. In this way it is often possible to put all the eggs that three hens originally started to sit on under two hens and reset the other hen again. A good homemade egg tester or candler can be made from a large shoe box or any box that is large enough to go over a lamp by removing an end and cutting a hole a little larger than the size of a quarter in the bottom of the box, so that when it is set over a common kerosene lamp the hole in the bottom will be opposite the blaze. A hole the size of a silver dollar should be cut in the top of the box to allow the heat to escape. An infertile egg, when held before the small hole with a lamp lighted inside the box, will look perfectly clear, the same as a fresh one, while the fertile egg

will show a small dark spot, known as the embryo, with a mass of little blood veins extending in all directions if the embryo is living. The testing should be done in a dark room.

If the eggs hatch unevenly, those which are slow in hatching may be placed under other hens, as hens often get restless after a part of the chickens are out, allowing the remaining eggs to become cooled at the very time when steady heating is necessary. Hens should be fed as soon as possible after the eggs are hatched, as feeding tends to keep them quiet; otherwise many hens remain on the nest and brood the chickens for at least twenty-four hours after the hatching is over. Chickens hatched during the winter should be brooded in a poultry house or shed, while the outside weather conditions are unfavorable; after the weather becomes settled, they should be reared in brood coops out of doors. Brood coops should be made so that they can be closed at night to keep out cats, rats, and other animals, and enough ventilation should be allowed so that the hen and chicks will have plenty of fresh air. Hens will successfully brood ten to fifteen chickens in the early breeding season, and eighteen to twenty-five in warm weather, depending upon the size of the hen.

The hen should be confined in the coop until the chicks are weaned, while the chickens are allowed free range after they are a few days old. When hens are allowed free range and have to forage for feed for themselves and chicks they often take them through wet grass, where the chicks may become chilled and die. Then, too, in most broods there are one or two chicks that are weaker than the others, and if the hen is allowed free range the weaker ones often get behind and out of hearing of the mother's cluck and call. In most cases this results in the loss and death of these chicks, due to becoming chilled. The loss in young chicks due to allowing the hen free range is undoubtedly large.

Chickens frequently have to be caught and put into their coops during sudden storms, as they are apt to huddle in some hole or corner where they get chilled or drowned. They must be kept growing constantly if the best results are to be obtained, as they never entirely recover from checks in their growth even for a short period. Hens should be left with the chicks as long as they will brood them.

Raise All Your Feed.

While it may be better to use some mill feeds during the winter, profitable dairying can be carried on with farm raised feeds alone. The man who has plenty of alfalfa hay and good corn need not worry about not having the elements of a balanced ration. If in addition he has silage he can afford to forget about the mills and their products.

Silage Is Winter Pasture.

Putting corn or kafir into a silo does not add anything to it that was not there in the first place. But it does keep it in fresh and succulent condition and so it comes about that good silage is the best winter substitute for fresh pasture.

Get a Pure-Bred Bull.

If you cannot own a good bull, by all means get one even if you have to club with good neighbors to buy him. Get the kind that you like. You never can raise better stock from scrub cows unless you can get a pure-bred bull.

Coughing Hogs.

A cough in a hog can usually be traced to one of three things: Dust, worms or cold. But there is no telling what these colds may result in.

Save the Best Heifers.

Good cows are scarce. Save the best heifers and grow them into big, useful cows.

PROCESS OF STEWING

REGULATION OF HEAT IS THE MAIN CONSIDERATION.

On That Account It Is Best to Use Gas, When Possible—Glazed Earthenware Jar Should Be Receptacle Employed.

Stewing is a method of food preparation that approaches the soup-making process. It is to some extent a proceeding that occupies a middle position between boiling and baking; the latter is often called roasting. In stewing, the cook's endeavor should be to extract from the meat its nutritive juices, and then to employ those juices, suitably treated, to finish cooking the remainder of the meat. For successful stewing, the most important point is the power of regulating the heat at which the operation is conducted. In order to stew successfully the heat must be absolutely under the cook's control. The up-to-date cook, therefore, prefers gas for stewing purposes on account of the perfect control that can be exercised over the temperature.

For successful stewing, meat should be divided into small portions for the easy extraction of the juices. Where bones exist, these should be broken into small pieces, and form an under layer in the stewing vessel. The meat and bones ought always to be placed in cold water and the water should cover everything in the pan or jar. The lid or cover should be carefully secured, and the temperature must be gradually raised to a steady heat, which must, of course, be below boiling. The extraction of the meat juices then proceeds, and when vegetables are to be added to the stew they are placed in the vessel at a later stage. Boiling and stewing are by no means the same process. The proper temperature for stewing is about 180 degrees Fahr. As almost everybody knows, the boiling point is 212 Fahr.

A glazed earthenware jar with a tight-fitting cover is most useful for stewing meat, or for making soups. If it has no cover, one should be constructed by fitting a plate or saucer on top of the jar and brown paper should then be tied over it. A jar with a cover saves this trouble, and is, therefore, worth the extra expense. Earthenware or stone jars are very easily kept clean, and food does not spoil when left in them, as it may do if left in a metal pan. They can be placed on the top of the stove or in the oven when it is necessary to reheat the food contained in them, or if placed in a pan of boiling water the contents of the jar will cook slowly without attention from the cook. A meat stew can be served in the jar in which it has been cooked, if it is neither too large nor too high. It must, of course, be wiped dry and a napkin may be neatly folded around it. By this process the great advantage of a very hot dinner may be obtained in the coldest weather, even when the whole family does not reach the home at exactly the same hour, as a stone or earthenware jar, having been thoroughly heated, will retain the heat for some time.—American Cookery.

Boston Cookies.

Mix thoroughly three well-beaten eggs, one and one-half cupsful of sugar, one and one-half cupsful of raisins, seeded and chopped fine, one cupful of butter, one-half teaspoonful of soda, a little salt, half a nutmeg and stiffen with flour enough to spread on thin. The dough should not be molded or rolled.

Raw Carrots.

Take nice, fresh, crisp carrots, scrape and put through a food chopper, using the coarse knife. To each pint of carrots add two tablespoonfuls melted butter, one teaspoonful sugar and salt to taste. Serve on lettuce leaves.

Lobster Cutlets.

Melt one teaspoonful of butter, add two tablespoonfuls of flour and cook thoroughly. Add one cupful of boiling water and cook until thick, stirring constantly. Add two cupfuls of chopped lobster meat. Season with salt, paprika, lemon juice and minced parsley. Take from the fire, add the beaten yolk of an egg and cool. Shape into cutlets, dip into egg and crumbs and fry in deep fat. Stick a lobster claw into the small end of each cutlet.

Potato Loaf.

Five potatoes, one quart milk, onion to taste, also salt, pepper and two tablespoonfuls of butter. Cook milk and onion in double boiler. Boil and mash potatoes, add to milk, then add seasoning and thicken with a little flour if it seems very thin.

Fig and Nut Salad.

Cook a few pulled figs and, when cold, slice in thin slices, add a few blanched and chopped almonds and dispose on leaves of lettuce. Serve with a cream dressing.

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